Stoller
FAMILY ESTATE

2018 RESERVE PINOT NOIR

SRP: $50 | 8,500 CASES

WINE OVERVIEW

Our Reserve Pinot Noir is a compilation of established sections of our vineyard. These sections were carefully chosen over time because they reflect the maturity of our site. Native yeast fermented in stainless steel tanks and our oak fermenter, it spent 12-months in French oak barrels where it saw full malolactic conversion prior to bottling.

Our 2018 Reserve Pinot Noir opens with aromatics of ripe plum, dried bing cherries, baking spice, and earth. The palate is supple, carrying flavors of cola and bing cherry, with hints of cedar and flint. This wine can be enjoyed now; however, it was constructed for longevity with proper cellaring.

HARVEST OVERVIEW

On average, the 2018 vintage was a warmer and drier growing season. The vintage kicked off with an early bud break. June saw a cool, wet weather period during bloom, which put the vintage back on track for a traditional September harvest. Cluster sizes were smaller and more conducive to producing high-quality wines. The most notable climatic feature to the 2018 vintage, was our pleasantly dry and moderately warm harvest weather that continued into early November. This allowed us to pick based on ripe flavors and near-perfect natural acidity.

Bottled	September 2019
T.A.	5.81 g/L
pH	3.49
Alcohol	14.1%
Cooperage	30% New, 70% Neutral

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